

D O M A I N E D E L A

Rivière

Orzo with Feta and Honey Vinaigrette

I have made this orzo salad for years. My children loved it growing up and eventually it became expected at the Ithaca College Woman's soccer games where our daughter Shoshana will play for her 4th season this year.



Yields 8 Servings

Dressing

- 1/4 cup red wine vinegar
- Juice of 2 lemons. Should yield 2 tablespoons in total.
- 1 tablespoon honey
- 1/2 cup olive oil
- Salt and pepper to taste

Whisk vinegar, lemon juice, and honey in small bowl. Gradually whisk in oil. Season vinaigrette with salt and pepper.

- 1 pound of Orzo
- 8 cups of vegetable broth
- 2 cups in total of red, yellow, orange (as many colors you can find) grape tomatoes, cut in halves
- 1 1/2 cups of crumbled Feta cheese
- 1 1/2 cups chopped fresh basil
- 1 cup chopped purple onion

PREPARATION

Bring broth to boil. Stir in orzo, reduce heat to medium and boil until tender but still firm (we don't want to overcook the pasta). Rinse and transfer to large wide bowl-mix gently with 2 tablespoons of Olive Oil to prevent the Orzo from sticking together. Let sit until it is room temperature.

Mix tomatoes, feta, and purple onions in a bowl and add to orzo. Add vinaigrette and season with sea salt and pepper to taste. Finally fold in basil and serve!

The dominating tangy salty feta is a brilliant compliment to the peppery acidity in the Domaine de la Rivière, Shoshana, Rosé. The crisp aromatic profile of pink grapefruit, melon, cherries and flavors of tangerine, plum and strawberry dry on the palate, makes the salty cheese the exclamation point at the end of the sentence!

